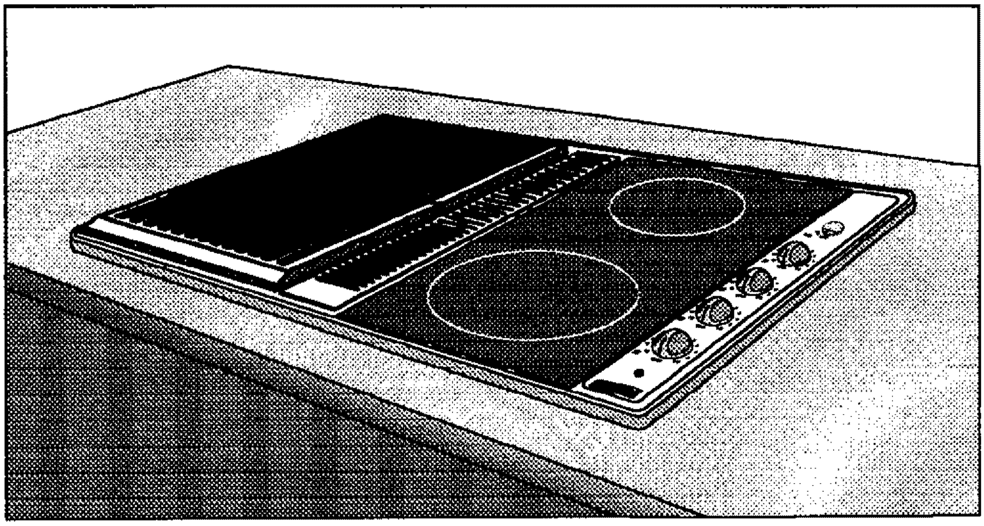
SEARS

OWNER'S MANUAL

Model No.
629.42765
629.42769
629.42865
629.42869

Caution:
Read and Follow All Safety Rules and Operating Instructions Before First Use of This Product.



Kenmore®

ELECTRIC COOKTOPS WITH GRILL

Sears, Roebuck and Co., Hoffman Estates, IL 60179 U.S.A

Printed in U.S.A.

Part No. 8111P379-60

Cat. No. K-CU42765UA
(09-99-01)

SAFETY PRECAUTIONS

Read before operating your cooktop

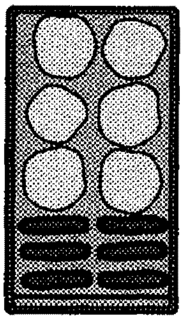
All appliances -- regardless of the manufacturer -- have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Service Contractor.
6. Flammable materials should not be stored in an oven or near surface units.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use proper pan size. Many appliances are equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating element will also improve efficiency and performance.
10. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.
11. Glazed cookware -- only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed cookpots are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
12. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
13. **CAUTION** -- Do not store items of interest to children in cabinets above cooktop - children climbing on the cooktop to reach items could be seriously injured.
14. Do not soak or immerse removable heating elements in water.
15. Do not touch surface units or areas near units. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns --among these surfaces are the cooktop.
16. Clean only parts listed in this manual and use procedures recommended.
17. Do not cook on glass-ceramic cooking surface if the cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact an authorized Service Contractor.
18. Clean glass-ceramic cooktops with caution. If wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
19. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
20. Keep all switches "**Off**" when unit is not in use.
21. On conventional element cooktops make sure that drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
22. Do not use aluminum foil to line surface unit drip pans or grill basin. Installation of these liners may result in electric shock or fire hazard.
23. This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stovetop grills, or add-on convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

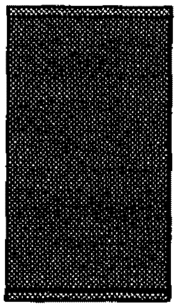
- SAVE THESE INSTRUCTIONS -

Cooktop Components

Optional Accessories

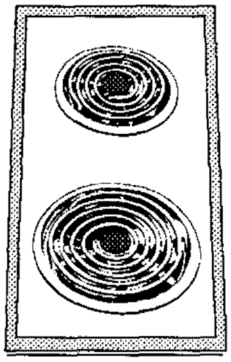


Griddle
Model 629.42032
Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at a time. Has a black non-stick finish.

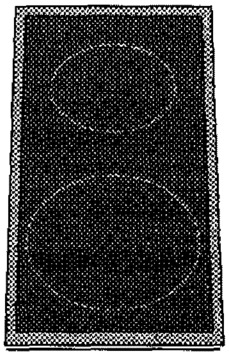


Grill Cover
Model 629.42035-White
629.42039-Black
Attractive grill cover protects grill when not in use. Textured steel in black or white with molded handles.

Optional Cooktop Cartridges



Conventional Coil
Rated for 240 volts . . . .629.42019-Black Porcelain
629.42015-White Porcelain



Radiant
Rated for 240 volts 629.42029-Black
629.42025-White

Ventilation System

The built-in ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop, grill and grill accessories. Regular use of this system will insure a more comfortable and less humid kitchen which is free of heavy cooking odors and fumes that normally create a frequent need for cleaning and redecorating.

Using the Ventilation System

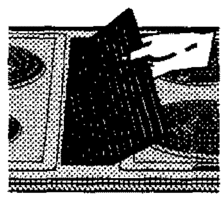
- To operate the ventilation system manually, turn the fan control to ON.
- The ventilation system will operate *automatically* when the grill element is in use.
- The fan can be used to remove strong odors from the kitchen as when chopping onions near the fan.
- Besides using the ventilation system to remove cooking vapors and fumes, it can be used to cool baked pies or cakes. To cool an item, set it on the air grille and turn on the fan. The air being pulled over the item will quickly cool it. Be careful not to cover the entire air grille.

Cleaning the Ventilation System

Air Grille

The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents. It may be cleaned in the dishwasher.

Filter



Turn off ventilation system before removing. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and liquid dishwashing detergent or in the dishwasher.

Important: DO NOT OPERATE SYSTEM WITHOUT FILTER.
Filter should always be placed at an angle. As you face the front of the cooktop, the top of the filter should rest against the right side of the vent opening and the bottom of the filter should rest against the left side of the ventilation chamber near the bottom.

Ventilation Chamber

This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. It may be cleaned with paper towel, damp cloth, or sponge and mild household detergent or cleanser.

Ducting Information

The ventilation system is designed to capture both cooking fumes and smoke while grilling. If the system does not, these are some ducting installation situations to check:

- 6" diameter round or 3¼" x 10" rectangular ducting should be used. **Note:** 5" diameter round ducting may be used if the duct length is 10' or less.
- No more than three 90° elbows should be used. Distance between elbows should be at least 18".
- Recommended Kenmore wall cap should be used. Make sure damper moves freely when ventilation system is operating.
- There should be a minimum clearance of 6" for cooktop installed near a side wall.

If there is not an obvious improper installation, there may be a concealed problem such as a pinched joint, obstruction in the pipe, etc. Installation is the responsibility of the installer and questions should be addressed first by the installer. The installer should very carefully check the ducting installation instructions.

Cookware

To achieve optimum cooking performance, use *heavy gauge, flat, smooth bottom* cookpots that conform to the diameter of the element (no more than one inch overhang). Proper cookpots will minimize cooking times, use less electricity, cook food more evenly and require less water or oil.

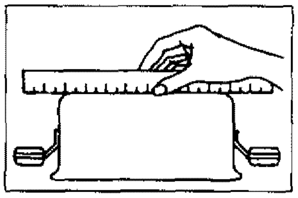
Cookpots with thin, uneven bottoms do not adequately conduct heat from the element to the food in the cookpots which results in hot spots, burned or under-done food. Using bad cookpots also requires more water, time and energy to cook food.

Selecting Proper Cookware

- **Select heavy gauge cookpots.** Usually heavy gauge cookpots will not change shape when heated.

- **Use cookpots with flat, smooth bottoms.** The two ways to determine if cookpots have a flat, smooth bottom are the ruler test and the cooking test.

Ruler Test:



1. Place the edge of ruler across the bottom of the pot.
2. Hold up to the light.
3. No light should be visible under the ruler.

Cooking Test:
1. Put 1 inch of water into the cookpot.
2. Place cookpot on the element. Turn control to the **HI** setting.
3. Observe the bubble formation to determine the heat distribution. If the bubbles are uniform across the cookpot, the cookpot will perform satisfactorily. If the bubbles are not uniform, the bubbles will indicate the hot spots.

- **Match the size of the cookpot to the size of the element.** Ideally, the cookpot will be the same size or slightly larger.

Improper Cookware

- Do not use cookware that extends more than 1 inch beyond the edge of the element.
- Do not use a small cookpot on a large element. Not only can this cause the element to require more energy and time, but it can also result in spillovers burning onto the element which cause extra effort in cleaning.
- Do not use nonflat specialty items that are oversized, uneven or do not meet proper cookware specifications such as round bottom woks with rings, griddles, rippled bottom canners, lobster pots, large pressure canners, etc. Large utensils, such as pressure canners or oversized skillets, should be used **only** on conventional coil cartridges/cooktops if they do not meet this test.
- Glass-ceramic, earthenware, heat proof glass or glazed cookpots may scratch the glass-ceramic cooktop and therefore are not recommended.

Characteristics of Cookware Materials

Heavy gauge cookpots with flat, smooth bottoms will usually work in a similar way. However, there are some differences in the cooking performance of various materials.

- *Aluminum* cookpots heat quickly and evenly. Best suited for simmering, braising, boiling and frying.
- *Stainless steel* cookpots will evenly distribute heat if constructed of tri-ply or combined with other metals such as aluminum and copper. Use for cooking functions similar to aluminum.
- *Cast iron* cookpots are slow to heat but cook more evenly once temperature is reached. Use for long term low heat cooking or for browning and frying.
- *Glass-ceramic, earthenware, heat-proof glass or glazed* cookpots can be used if recommended by the manufacturer for cookpot cooking. Do not use with trivets. Best used on low to medium control settings.
- *Porcelain enamel-on-steel or porcelain enamel-on-cast iron* should be used according to manufacturer's directions. Do not allow to boil dry.

Surface Controls

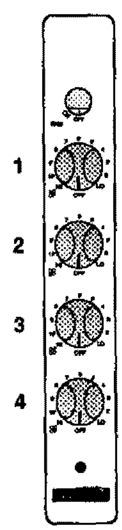
The infinite surface controls provide flexibility in setting selection when using the cooktop or grill.

To Set Controls

- Since the controls are a push-turn type, they must be pushed down before turning. To set (from the **OFF** position), push down on the control knob and turn in either direction to desired setting.
- When the control is in any position, other than **OFF**, it may be turned in any direction without pushing down.
- A red indicator light will glow when a surface heating element is **ON**.

Control Locations

1. Left rear element or grill
2. Left front element
3. Right rear element
4. Right front element or grill



Suggested Control Settings

The size and type of cookware used and the amount and type of food being cooked will influence the setting needed for best cooking results. Electrical voltage may also vary, which will affect the needed control setting. The setting indicated should serve as a guide while you become familiar with your cooktop.

HI	A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying. Use for most grilling.
7-10	(Medium High) For fast frying or browning foods, to maintain rapid boil of large amounts of food, to maintain oil temperature for deep fat frying.
5-6	(Medium) For foods cooked in a double boiler, sautéing, slow boil of large amounts of food, and most frying.
3-4	(Medium Lo) To continue cooking foods started on higher settings.
LOW-2	Maintaining serving temperatures of foods, simmering foods, melting butter or chocolate.

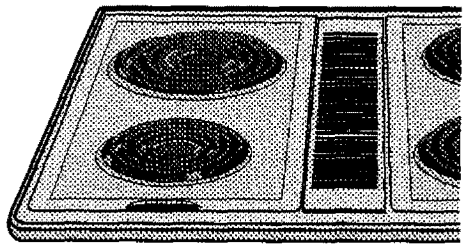
The controls offer flexibility in setting selection. On settings other than **HI**, you may adjust the control above or below the numbered setting for best results. This applies to settings when using cooktop cartridges or when using the grill or any of the grill accessories. Suggested settings are provided as general guidelines.

Cooktop Cartridges

Installation

Cooktop cartridges, either conventional coil or radiant elements, can be installed on either side of the cooktop. (See page 3 for all available cartridges and model numbers.)





To Install Cartridges

1. If the grill grates, element, and/or grill-rocks are in place, remove before installing a cooktop cartridge. (See page 10 for removing grill.) Clean porcelain basin pan of any grease accumulation. (See page 13 for cleaning recommendations.)

2. To install any of the optional cooktop cartridges, be sure controls are turned **OFF**. Position the cartridge terminal plug towards the terminal receptacle. This receptacle is located at the front of the left side and at the back of the right side of the cooktop.

3. Slide the cartridge towards the receptacle until the cartridge terminal plug is completely engaged.

4. Lower the opposite end of the cartridge into the cooktop until it is flush with the surface. Your cooktop is now ready to use.

To Remove Cartridges

1. Controls must be **OFF** and the cartridge should be cool.

2. Lift up on the "tab" located on the cartridge until top of cartridge clears the opening on the cooktop by about 2 inches. Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.

3. To disengage terminal, hold cartridge by the sides and slide away from the terminal receptacle. Lift out when fully unplugged.

4. Do not stack cartridges where they may fall or be damaged. Never store other materials on top of the glass-ceramic cartridges since this could damage or scratch the surface.

Home Canning

For best results, canning should be done on the conventional coil cartridge/cooktop.

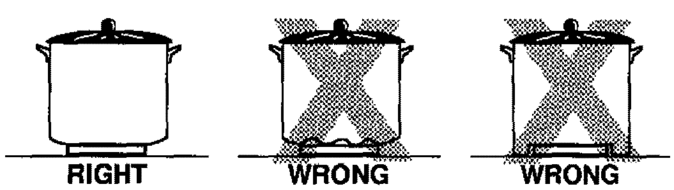
For additional information, refer to use and care manual packaged with your cartridge.

Coil Cooktop

Cooking Procedures

- For best results, always use recommended cookware.
- Different cookpots and different amounts of food being prepared will influence the control settings needed for best results. For fastest cooking, start with the surface control on **Hi** for one minute; then turn the control to the lower desired setting. Covering pans, whenever possible, speeds cooking and is more energy efficient.
- Do not allow pans to boil dry as this could damage both the cooktop and the pan.
- Do not drop heavy cookware on the cooktop surface.

Home Canning



Follow These Procedures When Canning

- Bring water to boil at **Hi** setting; after boiling has begun, reduce heat to lowest setting that will maintain boiling.
- Make certain canner fits over center of surface unit.
- Flat-bottomed canners give the best canning results.
- Use canning recipes from a reputable source such as the manufacturer of your canner and manufacturers of canning jars.
- Remember that canning is a process that creates large amounts of steam. Be careful and follow equipment instructions to avoid burns from steam or hot canners.
- Remember that if your area has low voltage at times, canning may take longer than indicated by the directions.

Cleaning

The cooktop cartridge does not need to be removed for normal cleaning.

Never *immerse cartridge in water to clean*. This can damage wiring. A drain hole within the cartridge permits drainage of normal spills into the porcelain basin pan where it will drain into the grease container. Bottom of cartridge may be wiped clean with detergent solution if necessary.

Be sure all control knobs are in the **OFF** position before cleaning or removing heating elements.

Heating Elements

Under normal conditions, most soil will burn off elements. The heating elements unplug for your convenience in cleaning the drip pans. Lift slightly and pull away from receptacle. DO NOT IMMERSE IN WATER. To replace elements, push completely into the receptacle. Make sure the elements fit flat.

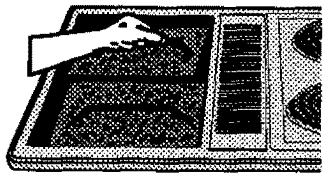
Drip Pans

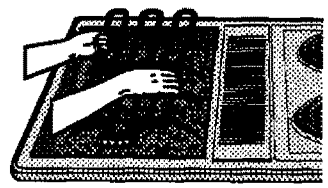
To keep the like-new appearance, *clean frequently* and *never allow anything to burn on twice*. Remove soiled pans (first remove heating element). Clean lightly soiled pans with soap and water or clean in dishwasher. Difficult to remove spots can be cleaned by rubbing lightly with soapy S.O.S. pads or nonabrasive cleaners such as Bon Ami. To help release burned on soil, soak in a solution of 1/2 cup ammonia and 1 gallon warm water or boil in 2 quarts of water for 20 minutes. (All drip pans cannot be boiled at once because element being used must have a drip pan in place.) Do not use abrasive cleansers, steel wool or cleansers not recommended for use on chrome. A bluing of the drip pans indicates improper cookware selection and/or using excessively high heat and cannot be removed.

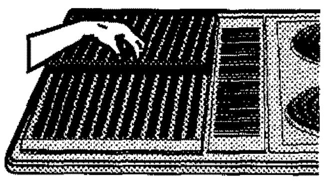
Grilling

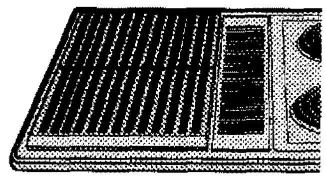
Installation

The grill accessory consists of two black grill grates, a grill element, and two grill-rocks.









To Install Grill

1. Before installing grill components, be certain controls are **OFF**.

2. Place the two grill-rocks into an empty basin pan with their handles running parallel to the front of the cooktop. These grill-rocks must be used since they support the grill element.

3. Position the grill element with the terminal plug towards the terminal receptacle. This receptacle is located at the front of the left side and at the back of the right side of the cooktop. Slide the element towards the receptacle until the terminal plug is completely engaged. The grill element should now rest on the handles of the grill-rocks.

4. Place the black grill grates on the top of the cooktop.

To Remove Grill

1. Be sure controls are **OFF**. Remove grill components once they are cool.

2. To remove grill element, pull away from receptacle until it is unplugged. (**Note:** Lifting the element more than 2 inches above the cooktop surface while it is engaged in the receptacle could damage the terminal plug.)

Installing Griddle

1. Remove the two black grill grates from the grill.

2. Review the instructions for installing and using the griddle that are packaged with the griddle.

Note: Accessory options are shown on page 3.

Using the Grill

- Before the first use, wash your new grill grates in hot soapy water, rinse and dry.
- Precondition new grates by wiping on a thin coating of cooking oil or spraying with a nonstick coating such as PAM. This procedure should be repeated each time.
- Preheat the grill on **HI** for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices. The heating element should glow a bright cherry red.
- *Use nonmetallic spatulas or utensils to prevent damaging the nonstick grill grate finish.*
- *Excessive amounts of fat should be trimmed from meats.* Only a normal amount is necessary to produce the smoke needed for that smoked, "outdoor" flavor. Excessive fat can create cleaning and flare-up problems.
- *Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on the grill grates.* Excessive flare-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

Should excess grease cause sustained flare-up

1. Turn on FAN manually.
2. Immediately turn grill control to **OFF**.
3. Remove meat from grill.

IMPORTANT

- Do not use aluminum foil inside the grill area.
- Do not use charcoal or wood chips in the grill area.
- Do not allow grill-rocks to become overloaded with grease. *Clean frequently.*
- Do not cover grates completely with meat. Leave air space between each steak, etc. to allow proper ventilation as well as prevent flare-ups.

Grilling Tips

- Suggested cooking times and control settings are approximate due to variations in meats and electrical voltage. Experience will quickly indicate cooking times as well as which settings work best.
- For best results, buy top grade meat. Meat that is at least ¾ inch thick will grill better than thinner cuts.
- Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor. Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Sugar-based sauces, when excessively used, will carmelize on the grill-rocks and create extra cleaning.
- There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.
- To help retain meat juices, salt after cooking is completed.
- Should grilled foods be prepared and ready before you're ready to serve, turn control to a low setting and cover meat loosely with a single sheet of aluminum foil. Food will continue to cook.

Grill Guide

Season grill grates. Preheat grill on **HI**, 5 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak (½ - ¾")			
Rare	HI	9 to 12 minutes	Turn after 5 to 6 minutes.
Medium	HI	12 to 19 minutes	Turn after 6 to 9 minutes.
Well	HI	16 to 23 minutes	Turn after 8 to 11 minutes.
Steak (1 - 1½")			
Rare	HI	10 to 17 minutes	Turn after 5 to 8 minutes.
Medium	HI	19 to 26 minutes	Turn after 9 to 12 minutes.
Well	HI	24 to 32 minutes	Turn after 12 to 16 minutes.
Hamburgers (3-4 oz.)	10	15 to 25 minutes	Turn after half the time.
Pork Chops (½ - ¾")	10	30 to 40 minutes	Turn occasionally.
Fully-cooked Smoked Pork Chops	HI	10 to 15 minutes	Turn once.
Ham Slices (½")	10	15 to 20 minutes	Turn once.
Fully-cooked sausages			
Hot Dogs	HI	5 to 10 minutes	Turn occasionally.
Polish	HI	10 to 20 minutes	Turn once.
Fresh Sausage			
Links	10	10 to 15 minutes	Turn occasionally.
Patties (2½" diameter)	10	15 to 20 minutes	Turn occasionally.
Italian Sausage	10	25 to 35 minutes	Pierce casing with a fork. Turn once.
Chicken			
Boneless Breasts	10	25 to 35 minutes	Turn occasionally.
Bone-in	10	45 to 60 minutes	Turn occasionally. Brush with marinade or glaze during last 10 minutes.
Fish			
Steaks (1")	10	20 to 30 minutes	Brush with butter. Turn after half the time.
Fillets (½") (with skin on)	10	10 to 15 minutes	Start skin side down. Brush with butter. Turn after half the time.
Shrimp (skewered)	10	8 to 12 minutes	Turn and brush with butter or marinade frequently.
Garlic Bread	HI	2 to 4 minutes	Turn after half the time.
Hot Dog Buns and Hamburger Buns	10	2 to 3 minutes	

Note: This chart is a suggested quide. Cooking times and control settings are approximate due to variations in meats and voltage.

Cleaning the Grill

Be sure the grill is cool and controls are **OFF**.

Grill Grates

These are made from cast aluminum and are coated with a nonstick finish.

- The grates should be cleaned after each use. They can be cleaned with detergent and a plastic scrubber, such as Tuffy, or washed in the dishwasher if burned on residue is first removed. For heavy soil, grates can be soaked in hot, soapy water to which a cleanser, such as household ammonia, has been added.
- *Do not use metal brushes or abrasive scouring pads or other scrubbers intended to clean outdoor charcoal grills.* These will remove the finish as well as scratch the grates. *Do not clean in self-cleaning oven or use oven cleaners on the grates.*

Grill Element

Follow instructions on page 10 for removing the grill element. The grill element should never be immersed in water. Most soil will burn off during use. The terminal block may be cleaned with a soapy sponge. Do not use abrasive cleansers or materials. Dry thoroughly before reinserting in the cooktop.

Grill-Rocks

These are made from cast-iron which have been coated with porcelain enamel.

- The grill-rocks should be cleaned frequently or after any excessive build-up of grease. To clean light soil, use detergent and a plastic scrubber, such as Tuffy, or wash in the dishwasher if burned on residue is first removed. For heavy soil, soak in hot, soapy water to which a cleanser, such as household ammonia, has been added. Stubborn spots on grill-rocks, such as burned on residue from sauces, can be scrubbed with a stiff bristle brush.
- An oven cleaner, such as Easy-Off, can be used for burned on soil. Follow manufacturer's directions; spray on cleaner and let soak overnight. *Do not clean grill-rocks in the self-cleaning oven.*

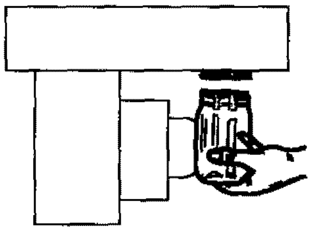
Porcelain Basin Pan

This area is located under the grill-rocks and/or cartridges. It should be cleaned after each use of the grill.

- To remove light soil, clean with soapy water or spray with cleansers such as Fantastik or 409. For easier cleanup: a) spray with a household cleanser; b) cover with paper towels; c) add small amount of hot water to keep the paper towels moist; d) cover and wait 15 minutes; and e) wipe clean.
- To remove moderate soil, scrub with Comet, Bon Ami, a soft scrub cleanser or plastic scrubber.
- To remove stubborn soil, spray with an oven cleaner, let soak overnight, wipe clean, rinse and dry.

Grease Jar

A grease jar is located below each grill basin (under the counter). Check periodically to prevent spillovers. Unscrew and remove. The grease jar can be replaced with any heat tempered jar, such as a canning jar, which has a standard screw neck.



Cleaning Parts of Your Cooktop

Control Knobs

The knobs on the control panel can be removed with the controls in the **OFF** position. Pull each knob straight from the shaft. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleansers or materials. To replace each knob, match flat part of knob opening with the spring on the shaft, *returning in the **OFF** position.*

Control Panel

Use mild cleansers, such as soapy water, glass cleaners or mild liquid sprays, such as 409. Wipe with sponge, damp cloth or paper towel. <u>Do not scrub with S.O.S pads or Scotch Brite pads or abrasive cleansers.</u>

Porcelainized Steel Cooktop

- Wash cool cooktop with warm soapy water and rinse. Polish with a dry cloth.
- Do not use abrasive or caustic cleaning agents which may permanently damage the finish.
- NEVER WIPE OFF A WARM OR HOT PORCELAIN ENAMEL SURFACE WITH A DAMP CLOTH.

NOTE: The porcelain enamel used on your cooktop is acid resistant, not acid proof. Therefore, acid foods (such as vinegar, tomato, milk, etc.) spilled on the cooktop should be wiped up immediately with a dry cloth.

Before You Call For Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual may prevent an unneeded service call.

If you do have a problem you cannot fix yourself, call your nearest Sears Store or Service Center for help. When calling, have this manual handy with the model number. You will also need the serial number found on the serial plate on the side of the vent chamber and the purchase date.

If nothing on the cooktop operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if cooktop is properly connected to electric circuit in house.

If grill heating element or cooktop does not get hot enough:

- check if heating element is plugged in solidly.
- surface controls may not be set properly.
- voltage to house may be low.

If ventilation system is not capturing smoke efficiently:

- check on cross ventilation in room or make up air.
- excessive amount of smoke is being created; check instructions for grilling, trimming meats. (See p. 11.)
- outside wall cap may be trapped shut.
- cooktop may be improperly installed; check ducting information. (See p. 5.)
- air filter may be improperly installed. (See p. 4.)

NOTE: If either element of the cooktop cartridge fails to heat - switch the cartridge to the other side of the cooktop. If it operates on that side, then the cooktop control switch may be at fault. If it does not heat on either side - indications are that the cartridge requires service. In this event, you may speed service by delivering the lightweight cartridge to an authorized Sears Center.

All specifications subject to change by manufacturer without notice.

For the repair or replacement parts you need

Call 7 am-7 pm, 7 days a week

1-800-366-PART

(1-800-366-7278)

For in-home major brand repair service

Call 24 hours a day, 7 days a week

1-800-4-MY-HOME℠

(1-800-469-4663)

For the location of a Sears Parts and Service Center in your area

Call 24 hours a day, 7 days a week

1-800-488-1222

For more information on purchasing a Sears Maintenance Agreement or to inquire about an existing Agreement

Call 9 am-5 pm, Monday-Saturday

1-800-827-6655

SEARS HomeCentral℠

The Service Side of Sears.℠

KENMORE ELECTRIC COOKTOP WARRANTY

Dear Customer:
Our constant efforts are directed toward making sure your new Kenmore Cooktop will arrive at your home in perfect condition and will give you proper performance. As part of these efforts, we feel it is our responsibility to provide you with this warranty for your cooktop.

FULL ONE YEAR WARRANTY ON THE FUNCTIONING OF ALL PARTS EXCEPT GLASS PARTS

If, within one year from the date of installation, any part, other than a glass part, fails to function properly due to defect in material or workmanship, Sears will repair or replace it, free of charge.

FULL 30-DAY WARRANTY ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS

If, within 30 days from the date of installation, any glass part or the finish on any porcelain enamel, painted or bright metal part is defective in material or workmanship, Sears will replace the part, free of charge.

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

For 90 days from the date of installation, Sears will provide, free of charge, any mechanical adjustments necessary for proper operation of the cooktop, except for normal maintenance.

If the cooktop is subjected to other than private family use, the above warranty coverage is effective for only 90 days.

WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER/DEPARTMENT IN THE UNITED STATES

This warranty applies only while this product is in use in the United States. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

SEARS, ROEBUCK and CO.
Dept. 720PSO
3333 Beverly Road
Hoffman Estates, IL 60179

WE SERVICE WHAT WE SELL

"We Service What We Sell" is our assurance to you that you can depend on Sears for service because Sears service is nationwide.

Your Kenmore Cooktop has added value when you consider that Sears has a service unit near you staffed by Sears trained technicians. . . professional technicians specifically trained on Sears appliances, having the parts, tools and equipment to ensure that we meet our pledge to you - "We Service What We Sell!"

TO FURTHER ADD TO THE VALUE OF YOUR COOKTOP, BUY A SEARS MAINTENANCE AGREEMENT.

Kenmore Cooktops are designed, maufactured and tested for years of dependable operation. Yet, any modern appliance may require service from time to time. The Sears Warranty plus the Sears Maintenance Agreement provides protection from unexpected repair bills and assures you of enjoying maximum cooktop efficiency.

Here's a comparative warranty and Maintenance Agreement chart showing you the benefits of a Sears Cooktop Maintenance Agreement.

Years of Ownership Coverage		1st Year	2nd Year	3rd Year
1	Replacement of Defective Parts other than Porcelain or Glass	W	MA	MA
2	Mechanical Adjustment	90 DAYS W	MA	MA
3	Porcelain and Glass Parts	30 DAYS W	MA	MA
4	Annual Preventative Maintenance Check at your request	MA	MA	MA

W - Warranty MA - Maintenance Agreement

CONTACT YOUR SEARS SALESPERSON OR LOCAL SEARS SERVICE CENTER TODAY AND PURCHASE A SEARS MAINTENANCE AGREEMENT.

Kenmore® America's Best Selling Appliance Brand

Sold by SEARS, ROEBUCK AND CO., Hoffman Estates, IL 60179